



# *Herb Crusted Lamb with Roasted Vegetables*

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**Food in a  
minute**

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**Wattie's**

# Herb Crusted Lamb with Roasted Vegetables

**Serves:** 4 **Prep time:** 15 minutes **Cook time:** 30-40 minutes

## Roasted Vegetables

- 2 large potatoes, peeled
- 2 medium kumara, peeled
- 2 large carrots, peeled

½ cup **Eta Gourmet Balsamic Red Wine Vinaigrette**

## Herb Crust

- ¾ cup fresh breadcrumbs
- 2 Tbsp chopped rosemary
- 2 Tbsp chopped chives
- 2 Tbsp chopped parsley
- grated rind of ½ lemon
- 1 clove garlic, crushed
- 2 Tbsp olive oil
- 400g pack **Silver Fern Farms Lamb Leg Roast**
- 1 Tbsp Dijon mustard



## Roasted Vegetables

1. Preheat oven to 200°C (180°C fan assisted). Cut vegetables into 2cm pieces and place in a single layer on a baking tray lined with baking paper. Drizzle over a little olive oil and roast the vegetables for 15 minutes. Remove from the oven and pour over **Eta Gourmet Balsamic Red Wine Vinaigrette**. Return the vegetables to the oven and continue cooking for a further 5-10 minutes or until tender. Cool to room temperature.

## Herb Crust

2. Prepare the herb crust by mixing all the ingredients together to make a paste. Season with salt and pepper.
3. Pre-heat a lidded BBQ to 200°C. Remove the **Silver Fern Farms Lamb Leg Roast** from the pack and dry meat with a paper towel. Place in a baking tray. Spread the Dijon mustard on the upper surface of the meat. Pat the herb mixture on to form a crust. Allow to stand for 10 minutes. Place tray in the centre of the BBQ. Cover and return to temperature. Turn off the two inside burners and leave the two outer burners on. Cook for 30-40 minutes, until cooked to your liking; for medium rare 30-35 minutes or medium 35-40 minutes. Allow the meat to rest for 5 minutes before slicing.

Serve sliced with the roasted vegetables and a fresh green salad.